



Veterinary Certificate for Fresh Meat of Domestic Swine Consigned to the European Union

COUNTRY - United States

Veterinary certificate to EU

| Part I : Details of dispatched consignment | I.1. Consignor <input type="checkbox"/> Name | | I.2. Certificate reference number | | I.2.a | | | | | | | |
|---|---|----------------|--|--|-----------------------------|----------|------------------------------|---------------------|----------------|--|--------------------|------------|
| | Address | | I.3. Central Competent Authority | | | | | | | | | |
| | Tel.N° | | I.4. Local Competent Authority | | | | | | | | | |
| | I.5. Consignee Name | | I.6. | | | | | | | | | |
| | Address | | | | | | | | | | | |
| | Postal code | | | | | | | | | | | |
| | Tel.N° | | | | | | | | | | | |
| | I.7. Country of origin | ISO code | I.8. Region of origin | Code | I.9. Country of destination | ISO code | I.10. Region of destination | Code | | | | |
| | I.11. Place of origin | | I.12. | | | | | | | | | |
| | Name | | Approval number | | | | | | | | | |
| | Address | | | | | | | | | | | |
| | I.13. Place of loading | | I.14. Date of departure | | | | | | | | | |
| | I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> | | I.16. Entry BIP in EU | | | | | | | | | |
| | Identification: Documentary references: | | I.17. | | | | | | | | | |
| I.18. Description of commodity | | | | I.19. Commodity code (HS code) | | | | | | | | |
| | | | | I.20. Quantity | | | | | | | | |
| I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/> | | | | I.22. Number of packages | | | | | | | | |
| I.23. Identification of container/Seal number | | | | I.24. Type of packaging | | | | | | | | |
| I.25. Commodities certified for: Human consumption <input type="checkbox"/> | | | | | | | | | | | | |
| I.26. | | | | I.27. For import or admission into EU <input type="checkbox"/> | | | | | | | | |
| I.28. Identification of the commodities | | | | | | | | | | | | |
| <table border="1"><thead><tr><th>Species (Scientific name)</th><th>Nature of commodity</th><th>Treatment type</th><th>Approval number of establishments Abattoir Cutting plant Cold store</th><th>Number of packages</th><th>Net weight</th></tr></thead></table> | | | | | | | Species (Scientific name) | Nature of commodity | Treatment type | Approval number of establishments Abattoir Cutting plant Cold store | Number of packages | Net weight |
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(Signature of Official Veterinarian)



COUNTRY - United States

Model POR

| II. | Health information | II.a. | Certificate reference number | II.b. |
|------------------------|---|-------|------------------------------|-------|
| Part II: Certification | II.1 Public Health Attestation | | | |
| | <p>I, the undersigned official veterinarian, declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 and hereby certify that the meat of domestic swine described above was produced in accordance with those requirements, in particular that:</p> <p>II.1.1 the [meat] [minced meat derived therefrom]⁽¹⁾ comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p> <p>II.1.2 the meat has been obtained in compliance with the conditions set out in Section I of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.3 the meat fulfils the requirements of Commission Regulation (EC) No 2075/2005 laying down specific rules on official controls for <i>Trichinella</i> in meat, and in particular:</p> <p>⁽¹⁾ <i>either</i> [has been subjected to an examination by a digestion method with negative results]</p> <p>⁽¹⁾ <i>or</i> [has been subjected to a cold treatment in accordance with Annex II to Regulation (EC) No 2075/2005;]</p> <p>⁽¹⁾ <i>or</i> [in the case of meat from domestic swine kept solely for fattening and slaughter, comes from a holding or category of holdings that has been officially recognized by the competent authority as free from <i>Trichinella</i> in accordance with Annex IV to Regulation (EC) No 2075/2005;]</p> <p>⁽¹⁾ II.1.4 [the minced meat has been produced in accordance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C;]</p> <p>II.1.5 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section I, Chapter II and Section IV, Chapters IV and IX of Annex I to Regulation (EC) No 854/2004;</p> <p>II.1.6 ⁽¹⁾ <i>either</i> [the carcass or parts of the carcass have been marked with a health mark in accordance with Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;]</p> <p>⁽¹⁾ <i>or</i> [the packages of [meat] [minced meat]⁽¹⁾ have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</p> <p>II.1.7 the [meat] [minced meat derived therefrom]⁽¹⁾ satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs;</p> <p>II.1.8 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29, are fulfilled.</p> <p>II.1.9 the [meat] [minced meat derived therefrom]⁽¹⁾ has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004.</p> <p>⁽²⁾ [II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]</p> | | | |

(Signature of Official Veterinarian)



| II. | Health information | II.a. | Certificate reference number | II.b. |
|--------------|--|-------|------------------------------|-------|
| II.2. | Animal Health attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above: II.2.1 has been obtained in the territory with code:..... ⁽³⁾ which, at the date of issuing this certificate: ⁽¹⁾ either [(a) has been free for 12 months from foot-and-mouth disease, rinderpest, African swine fever, classical swine fever, swine vesicular disease, and] ⁽⁺⁾ or [(a) (i) has been free for 12 months from rinderpest, African swine fever, [foot and mouth disease]⁽⁺⁾, [classical swine fever]⁽⁺⁾ and [swine vesicular disease]⁽⁺⁾, and (ii) has been considered free from [foot and mouth disease]⁽⁺⁾, [classical swine fever]⁽⁺⁾ and [swine vesicular disease]⁽⁺⁾, since (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision / /EC, of (date), and] (b) during the last 12 months no vaccination against these diseases have been carried out and imports of domestic animals vaccinated against these diseases are not permitted in this territory; II.2.2 has been obtained from animals that: ⁽¹⁾ either [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;] ⁽¹⁾ or [have been introduced on (date) into the territory described under point II.2.1, from the territory with code ⁽³⁾ that at that date was authorised to export this fresh meat to the European Community;] ⁽⁺⁾ or [have been introduced on (date) into the territory described under point II.2.1, from the EU Member State ;] II.2.3 has been obtained from animals coming from holdings: (a) in which none of the animals present therein have been vaccinated against the diseases mentioned under point II.2.1, (b) in and around which, in an area of 10 km radius, there has been no case/outbreak of the diseases mentioned under point II.2.1 during the previous 40 days, (c) that are not subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks; ⁽⁺⁾ ⁽⁴⁾ [(d) where an undertaking has been received that pigs are not fed with catering waste, are subject to official controls and are included in the list established by the competent authority for the purpose of exporting pig meat to the European Community;] II.2.4 has been obtained from animals that: (a) have remained separate since birth from wild cloven-hoofed animals, (b) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above, (c) at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above, and | | | |

(Signature of Official Veterinarian)



| II. | Health information | II.a. | Certificate reference number | II.b. |
|-----|---|-------|------------------------------|-------|
| | (d) have been slaughtered on or between and ⁽⁵⁾ ; | | | |
| | II.2.5 has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned under point II.2.1 above during the previous 40 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian; | | | |
| | II.2.6 has been obtained and prepared without contact with other meats not complying with the conditions required above. | | | |
| | II.3. Animal welfare attestation I, the undersigned official veterinarian, hereby certify, that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation. | | | |
| | Notes This certificate is meant for fresh meat, including minced meat, of domestic swine (<i>Sus scrofa</i>). Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen. | | | |
| | Part I: <ul style="list-style-type: none">Box reference I.8: Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).Box reference I.11: Place of origin: name and address of the dispatch establishment.Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BIP of entry into the EU.Box reference I.19: Use the appropriate HS code: 02.03, 02.06, 02.09 or 15.01.Box reference I.20: Indicate total gross weight and total net weightBox reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.Box reference I.28: <i>Nature of commodity</i>: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts" or "minced meat" Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscleBox reference I.28: Treatment type: If appropriate, indicate "deboned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces. | | | |
| | Part II: <ul style="list-style-type: none">(1) Keep as appropriate(2) Delete if the consignment is not intended for export to Sweden or Finland(3) Code of the territory as it appears in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended)(4) Supplementary guarantees to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "D". | | | |

(Signature of Official Veterinarian)



| II. | Health information | II.a. | Certificate reference number | II.b. | | | | | | | | | | | | | |
|---|--|------------|------------------------------|-------|----------------------------|--------------------------|--|--|-------|--------|------------|--|--------|--|--|--|--|
| (5) | <p>Catering waste means: all waste from food intended for human consumption from restaurants, catering facilities or kitchens, including industrial kitchens and household kitchens of the farmer or persons tending pigs.</p> <p>Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.</p> | | | | | | | | | | | | | | | | |
| <p>Official veterinarian</p> <table><tr><td>Name (in capital letters):</td><td colspan="3">Qualification and title:</td></tr><tr><td>Date:</td><td>Place:</td><td colspan="2">Signature:</td></tr><tr><td>Stamp:</td><td colspan="4"></td></tr></table> | | | | | Name (in capital letters): | Qualification and title: | | | Date: | Place: | Signature: | | Stamp: | | | | |
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| Date: | Place: | Signature: | | | | | | | | | | | | | | | |
| Stamp: | | | | | | | | | | | | | | | | | |

(Signature of Official Veterinarian)